

Speedy-Make

ICE CREAM MAKER



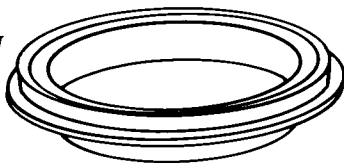
RECIPE BOOK

INSTRUCTIONS

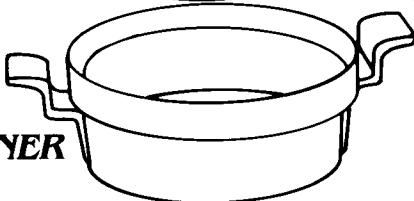


YOUR SPEEDY-MAKE™ ICE CREAM MAKER CONTAINS:

**ICE CREAM
FREEZE
PAN**

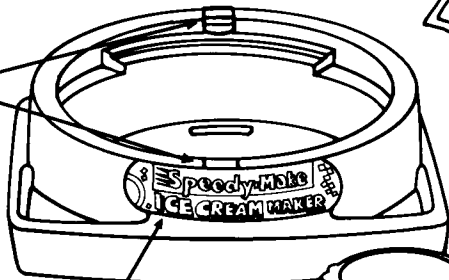


**ICE
CONTAINER**



**ICE CREAM
MAKER BASE**

*With release clips
(press on release clip as you
lift up on ice container handles
for removal)*

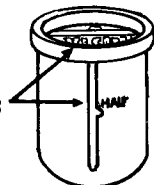


**TWO PACKETS
VANILLA
ICE CREAM MIX**



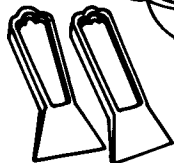
**TWO PACKETS
CHOCOLATE
ICE CREAM MIX**

**APPLY
LABELS
HERE**



**MEASURING
CUP**

**APPLY
LABEL HERE**



**TWO MIXING
SPATULAS**



**MEASURING &
SERVING BOWL
AND SPOON**

ICE CREAM RECIPES

For Ice Cream In Under 3 Minutes:

Using ice cream mixes included, add 1/2 pack of mix to water or half and half and carefully follow freezing instructions.



IMPORTANT: Wash parts with warm soapy water before and after each use. DO NOT put in dishwasher.

DELUXE ICE CREAM OR ICE MILK RECIPES:

Vanilla

1 cup half and half

or

1/2 cup milk and 1/2 cup cream

2 tablespoons confectioners' sugar

1/2 teaspoon vanilla extract

Chocolate

1 cup half and half

or

1/2 cup milk and 1/2 cup cream

1 tablespoon confectioners' sugar

2 tablespoons chocolate syrup

Strawberry

1 cup half and half

or

1/2 cup milk and 1/2 cup cream

1/2 cup strawberry preserves

1/2 teaspoon vanilla extract

Once ingredients are mixed, follow freezing instructions on reverse side, skipping steps 5, 6 and 7.

For Ice Milk: Substitute 1 cup milk for 1 cup half and half or 1/2 cup milk and 1/2 cup cream

VARIATIONS FOR DELUXE ICE CREAM OR ICE MILK RECIPES

ADD TO VANILLA BASE RECIPES:

Chocolate Chip - add 1/4 cup chocolate chips (or mini chocolate chips)

Mint Chocolate Chip - substitute 1/2 teaspoon mint extract for vanilla extract and add 1/4 cup chocolate chips and 2 drops green food coloring (optional)

Cookies n' Cream - add 3 crumbled chocolate sandwich cookies

Cherry Almond - substitute 1/2 teaspoon almond extract for vanilla and add 1/4 cup chopped maraschino cherries

Banana - add 1 mashed very ripe banana

Peppermint - add 8 crushed peppermint candies

Caramel Nut - substitute 2 tablespoons brown sugar for the confectioners' sugar and add 1/4 cup chopped nuts

ADD TO CHOCOLATE BASE RECIPES:

Double Chocolate Chip - add 1/4 cup chocolate chips (or mini chocolate chips)

Chocolate Peanut Butter Chip - add 1/4 cup peanut butter chips

Heavenly Hash - add 1 tablespoon chocolate chips, 1 tablespoon chopped nuts and 2 tablespoons miniature marshmallows

Chocolate Peanut Butter - add 2 chocolate peanut butter cups, chopped

ADD TO STRAWBERRY BASE RECIPES:

Peach - substitute peach preserves for strawberry preserves

Raspberry - substitute raspberry preserves for strawberry preserves

Cherry - substitute cherry preserves for strawberry preserves

SHERBET RECIPES:

LEMON (OR LIME)

1/2 can (6 ounces) frozen lemonade (or limeade) concentrate

1 cup milk

1/3 cup confectioners' sugar

ORANGE

1/2 can (6 ounces) frozen orange juice concentrate

1 cup milk

1/4 cup confectioners' sugar

FROZEN YOGURT RECIPES:

Place 4 oz. fruit flavored yogurt into the freeze pan and follow freezing directions.

Sugar-Free Frozen Desserts

Vanilla Ice Cream or Ice Milk - substitute 3 packages of artificial sweetener for the confectioners' sugar

Strawberry Ice Cream or Ice Milk - substitute Sugar-Free preserves (100% fruit) for the strawberry preserves

Orange Sherbet - substitute 6 packages of artificial sweetener for the confectioners' sugar

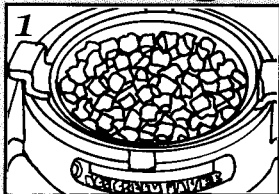
Frozen Yogurt - substitute "Light" yogurt (sweetened with artificial sweetener) for the regular yogurt

CREATIVE WAYS TO USE ICE CREAM, SHERBET AND FROZEN YOGURT

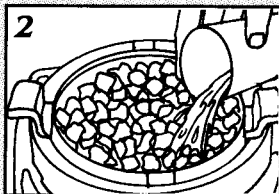
Ice Cream Sandwiches - Place 1 scoop of Ice Cream (made in your Speedy-Make™ Ice Cream Maker) between 2 cookies (Vanilla Wafers, Chocolate Chip, Oatmeal, Sugar, etc.) to form sandwich.

Ice Cream Cones - Fill your ice cream cone with ice cream, sherbet or frozen yogurt made in your Speedy-Make™ Ice Cream Maker. Add toppings such as nuts, fruit, crushed cookies or chocolate chips.

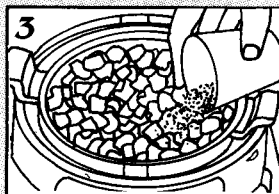
Freezing Instructions: Requires adult supervision.



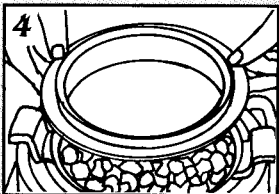
1 Place the ice container into the base and fill it with crushed ice to the line inside the container.



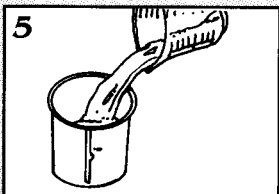
2 Add cold water until the liquid level reaches the same line.



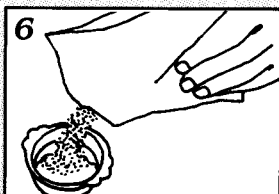
3 Sprinkle $\frac{3}{4}$ cup of table salt evenly over surface of the ice water mixture. Agitate the solution by moving the handles back and forth briskly for about 1 minute.



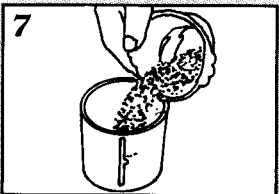
4 Place freeze pan in position and push gently to snap in place. If any ice chunks are too large to allow pan to snap easily, continue to agitate solution until ice melts enough to allow pan to snap in place.



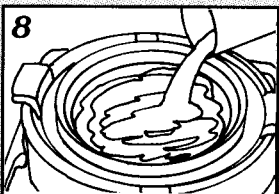
5 Fill mixing canister to half full line with water or Half & Half (about 4 oz.).



6 Pour half of the powdered ice cream mix from the envelope to the fill line inside the serving bowl, making sure powder is level.



7 Pour powder into mixing canister. Put lid on securely and shake canister vigorously.



8 Pour about half of the ice cream liquid into the freeze pan. Agitate the ice solution for about 30 sec. by moving the handles back and forth briskly.



9 Begin scraping ice cream off the bottom of the pan by pushing the included spatulas across and around the pan (similar to scrambling eggs). Continue scraping and spreading until desired consistency is reached. Press release clip to remove freeze pan.

HELPFUL HINT: Periodically agitate the solution to make the ice cream freeze faster. Added treats or fruit bits may take longer to freeze and should be added after the ice cream starts to freeze. **NOTE:** Ice solution should last for 30 to 40 minutes before needing to be replaced.